

Appl. No. 10/798,008
Amdt. dated March 7, 2007
Reply to Office Action mailed September 7, 2006

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1-13 (Cancelled)

14. (Currently amended) A method of producing a food product comprising the steps of:

- selecting a desired hybrid of Milo grain;
 - decorticating the grain;
 - scouring the grain to remove the fatty endogerm and de-fat the grain;
 - introducing an additive creating a grain mix;
 - extruding the grain mix to create an extrudate;
 - curing the extrudate to stabilize the extrudate;
 - reworking the cured extrudate, said reworking selected from the group consisting of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and
 - introducing the reworked extrudate to a mold to create a final food product.
15. (Original) A method, as claimed in Claim 14 wherein:
moisture content of the grain mix prior to extrusion is about 16%.
16. (Original) A method, as claimed in Claim 14, wherein:
said at least one additive is selected from the group consisting of plant and animal protein sources.
17. (Original) A method, as claimed in Claim 14, wherein:
said at least one additive is selected from the group consisting of medications, vitamins,

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minerals, liver meal, peanuts, fish meal, poultry meal, dried fruit, dried vegetables, flavored oils, concentrated liquid flavorants, grains other than Milo, tubers, and combinations thereof.

18. (Cancelled)
19. (Original) A method, as claimed in Claim 14, further comprising the step of: destoning the grain prior to the step of decorticating the grain.
20. (Original) A method, as claimed in Claim 14, further comprising the step of: altering the moisture content of the grain mix to thereby vary the density of an extrudate produced by the extrusion.
21. (Currently amended) A method of producing a food product comprising the steps of: selecting a desired hybrid of Milo grain; decorticating the grain; scouring the grain to remove the fatty endogerm and de-fat the grain; introducing an additive creating a grain mix; extruding the grain mix to create an extrudate; curing the extrudate to stabilize the extrudate; reworking the cured extrudate, said reworking selected from the group consisting of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and baking the reworked extrudate to create a final food product.
22. (Original) A method, as claimed in Claim 21, wherein: moisture content of the grain mix prior to extrusion is about 16%.
23. (Original) A method, as claimed in Claim 21, wherein:

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said at least one additive is selected from the group consisting of plant and animal protein sources.

24. (Original) A method, as claimed in Claim 21, wherein:

said at least one additive is selected from the group consisting of medications, vitamins, minerals, liver meal, peanuts, fish meal, poultry meal, dried fruit, dried vegetables, flavored oils, concentrated liquid flavorants, grains other than Milo, tubers, and combinations thereof.

25. (Cancelled)

26. (Original) A method, as claimed in Claim 21, further comprising the step of: destoning the grain prior to the step of decorticating the grain.

27. (Original) A method, as claimed in Claim 21, further comprising the step of: altering the moisture content of the grain mix to thereby vary the density of an extrudate produced by the extrusion.

28. (Original) A method of producing a food product comprising the steps of:
selecting a desired grain;
cleaning the grain;
decorticating the grain;
removing starch from the grain;
combining the removed starch with an additive creating a starch mix;
extruding the starch mix to produce an extrudate;
curing the extrudate to stabilize the extrudate;
reworking the cured extrudate, said reworking selected from the group consisting of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and

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molding the reworked extrudate to form a final product.

29. (Original) A method of producing a food product comprising the steps of:
selecting a desired grain;
cleaning the grain;
decorticating the grain;
removing starch from the grain;
combining the removed starch with an additive creating a starch mix;
extruding the starch mix to produce an extrudate;
curing the extrudate to stabilize the extrudate;
reworking the cured extrudate, said reworking selected from the group consisting of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and
baking the reworked extrudate to form a final product.
30. (Currently amended) A method of producing a food product comprising the steps of:
selecting a desired hybrid of Milo grain;
decorticating the grain;
scouring the grain to remove the fatty endogerm and de-fat the grain;
introducing an additive creating a grain mix;
extruding the grain mix to create an extrudate;
curing the extrudate to stabilize the extrudate;
reworking the cured extrudate, said reworking selected from the group consisting of crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and
pelletizing the reworked extrudate to create a final food product.
31. (Original) A method, as claimed in Claim 30, wherein:

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moisture content of the grain mix prior to extrusion is about 16%.

32. (Original) A method, as claimed in Claim 30, wherein:
said at least one additive is selected from the group consisting of plant and animal protein sources.
33. (Original) A method, as claimed in Claim 30, wherein:
said at least one additive is selected from the group consisting of medications, vitamins, minerals, liver meal, peanuts, fish meal, poultry meal, dried fruit, dried vegetables, flavored oils, concentrated liquid flavorants, grains other than Milo, tubers, and combinations thereof.
34. (Cancelled)
35. (Original) A method, as claimed in Claim 30, further comprising the step of:
destoning the grain prior to the step of decorticating the grain.
36. (Original) A method, as claimed in Claim 30, further comprising the step of:
altering the moisture content of the grain mix to thereby vary the density of an extrudate produced by the extrusion.
37. (Original) A method of producing a food product comprising the steps of:
selecting a desired grain;
cleaning the grain;
decorticating the grain;
removing starch from the grain;
combining the removed starch with an additive creating a starch mix;
extruding the starch mix to produce an extrudate;

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curing the extrudate to stabilize the extrudate;
reworking the cured extrudate, said reworking selected from the group consisting of
crushing, shearing, pulverizing, grinding, milling, and combinations thereof; and
pelletizing the reworked extrudate to form a final product.